



Chef's Selection

Five Course Menu

First Course

Kingfish, organic Korean soy, garden baby radishes, Oscietra caviar

Second Course

Seared scallops, cauliflower cream, brown butter, crispy chicken skin

Third Course

Beef wagyu MBS8, truffled potato fondant, stuffed bell peppers,
smoked baby eggplant

Fourth Course

Selection of local and imported cheeses, accompanying garnishes

Fifth Course

Strawberry, pink peppercorn, white chocolate, whipped ganache and
buckwheat sable millefeuille

*10% surcharge applies for Saturdays and Sundays. 15% surcharge applies for Public Holidays
10% surcharge applies for tables of 10 or more guests*



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